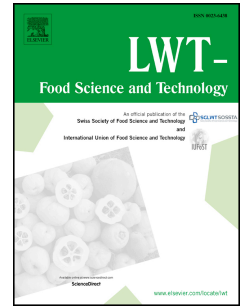


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Impact of in situ formed exopolysaccharides on dough performance and quality of Chinese steamed bread

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1 **Impact of in situ formed exopolysaccharides on dough performance**
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